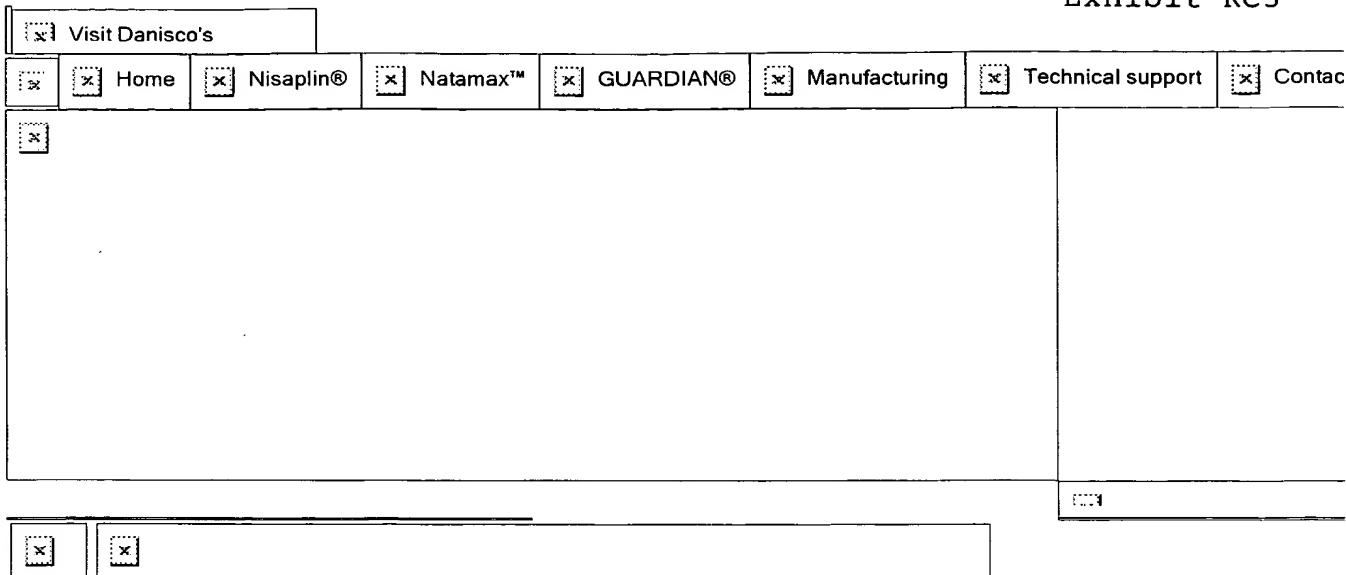


Exhibit RC3



Natamax™ Natural Antimicrobial

Natamax™ contains the antimycotic agent, natamycin - a natural preservative. It is used to control spoilage due to yeast and mould growth in a variety of foods and beverages.

Composition

Natamycin, also known as pimaricin, is a **Polyene macrolide** produced by the **actinomycete bacterium *Streptomyces natalensis***. Natamax™ is manufactured by **fermentation** of this microorganism in a carbohydrate-based medium. The fermentation product of natamycin is concentrated, crystallised and dried, before being blended with lactose, glucose or salt to give a **50% blend of natamycin**.

Solubility and stability

Natamax™ has **no taste or odour** and has **low solubility** in water.

The product performs well between the **pH range of 3 and 9** with only little reduction in activity. It remains **stable at ambient temperature** and is unaffected by short periods of exposure to temperatures as high as **100°C** but must be protected from exposure to direct sunlight.

Sensitivity to Natamax™

Natamax™ can control a range of yeasts and fungi.

Regulations and safety

Natamycin is an approved food additive, but regulations regarding its usage differ from country to country. The joint FAO/WHO Expert Committee on Food Additives has set an acceptable daily intake of 0.3 mg per kg of body weight per day.

Key benefits

- Extends food **shelf life** by controlling yeast and mould spoilage

Need assistance?
Do you need professional assistance? Or do you know more about Natural Antimicrobials? contact us

**Want to know more
about Nisaplin® nisin?**

- **Reduces product recalls** resulting from spoilage (and cuts manufacturing costs)
- Satisfies consumer demand for **natural products**
- **No adverse flavour** to food (unlike sorbates - which can impart a bitter taste)
- **Stronger cidal activity** compared to sorbate
- Prevents formation of potentially **carcinogenic mycotoxins**
- Covers a very broad spectrum of activity - **most yeasts and moulds** are sensitive to very low levels of the preservative (<1 - 40 ppm)
- **Does not act against bacteria** - unlike sorbates: This makes it useful for food products such as cheese and dry sausages in which bacteria are key to the **ripening process**
- Remains on food surface for a long time where contamination usually occurs
- Proven to be a **safe antimycotic** agent. Used in a variety of food products for more than 30 years. It has been approved as a food additive in over 40 countries

Primary applications

Natamax™ Natural Antimicrobial can be used in many products:

- Surface treatment for cheeses
- Surface treatment for semi-dried, cured meat products
- Wines
- Yogurts
- Fruit juices
- Bakery products

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